



E. GUIGAL



HERMITAGE BLANC 2020

Hermitage, France

ABOUT E. GUIGAL

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhône appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

THE WINE

E. Guigal Hermitage Blanc is a rare gem from one of France's most renowned appellations. While white Rhône wines are scarce, Guigal's focus on this style makes them a standout, with whites making up 25% of their production. This wine blends explosive floral and fruit aromas with intense minerality and a silky concentration of flavors. Made primarily from Marsanne, with a hint of Roussanne, it finishes remarkably fresh, capturing the warmth and complexity of the Northern Rhône. This is a true discovery for those seeking elegance and depth.

TECHNICAL INFORMATION

VINEYARD: From various blocks in Hermitage planted on granite limestone, clay loam and sandy gravel topsoils on the famous granite mother rock; vines average 30-90 years old

WINEMAKING: Temperature-controlled fermentation between 60-65 degrees Fahrenheit

VINTAGE: The Northern Rhône saw few meteorological events, though water shortages in select plots delayed early summer maturation. The harvest was lovely, but yields were lower.

AGING: 24 months in second-year barrels

ALC. BY VOL.: 14%

PRESS

94

Jeb Dunnuck

93

James Suckling

92

Wine Advocate

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 10x6 (60)

CASE DM: 15x11x10 in

CASE WEIGHT: 38 lb

BTL DEPTH: 3.18 in

BTL HEIGHT: 11.3 in

BTL WEIGHT: 3.17 lbs

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SRP: \$96.99

UPC: NO UPC CODE

SCC: NO SCC CODE